

a first piling means for layering said sheet with said margarine to create a first layered sheet;  
a second stretching means for rolling said first layered sheet;  
a second piling means for layering said first layered sheet to create a second layered sheet;  
and  
a third stretching means for rolling said second layered sheet;  
said system cooperating to manipulate said dough into a plurality of pizza crusts having a plurality of margarine layers distributed between layers of dough.

10. The system of claim 9 wherein said stretching means further comprises a series of rollers that are mounted for rotation over a conveyor.

11. The system of claim 10 wherein said dough further comprises approximately 60% flour, 1.25% margarine and 32% water.

12. A laminated crust comprising:  
a multi-layered lamination incorporating a plurality of margarine layers distributed between layers of a dough product, said lamination being formed by proofing the dough product, forming the dough product into a sheet, extruding a margarine layer thereon, and manipulating the sheet and margarine to produce a folded dough having a plurality of margarine layers distributed between layers of the dough product.